



GAS

SPEC SERIES | HOT TOPS

IMPERIAL



IHR-2HT

Shown with optional stainless steel backguard with shelf.

HOT TOPS

- Two heavy duty, highly polished tops provide even heat across entire surface
- Plates measure 18" W X 28"D (457 X 711 mm)
- "U" Shaped burners have 40,000(12kw) BTU output
- Aeration baffles between burners speed recovery time
- Burners are located every 18" (457 mm) with one manual control per burner
- Each burner has one adjustable gas valve and one standing pilot

CONVECTION OVEN

- 35,000 BTU/hr (1KW) Convection oven with ½ HP blower motor cooks products quickly and evenly with less shrinkage
- Electronic ignition system with Radiant solenoid valves
- Convection oven interior dimensions 26 ½" W x 22 ½" D x 14" H (673 x 572 x 356 mm)
- Three positions switch for cooking or cool down. Fan shuts off automatically when the door is open
- Porcelainized sides, rear, deck and inner door liner for easy cleaning. Stainless steel door gasket
- Burner "ON" indicator light and one hour electronic timer
- Three chrome oven racks are included.

Model Numbers

IHR-2HT IHR-2HT-C
IHR-2HT-XB IHR-2HT-M



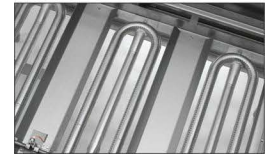
"M" SHAPED BURNER FOR EVEN HEATING THROUGHOUT THE OVEN CAVITY.



EVEN HEATING ACROSS ENTIRE HOT TOP SURFACE.



ACCOMMODATE SHEET PANS FRONT-TO-BACK AND SIDE-TO-SIDE.



AERATION BAFFLES BETWEEN "U" SHAPED BURNERS TO SPEED RECOVERY.

STANDARD OVEN

- 40,000 BTU/hr (12KW) oven with 100% safety pilot and manual shut off valve
- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity
- Exclusive heat deflector reflects heat into the oven, not the floor
- Chef Depth interior is 26 ½" W x 26" D x 14" H (673 x 660 x 356 mm) and accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Superior heavy-duty door hinge
- Side oven controls are protected in the cool zone
- One chrome oven rack is included.
- Optional stainless steel oven interior
- Optional high mass oven with cast iron oven interior and 650 degree thermostat

IMPERIAL

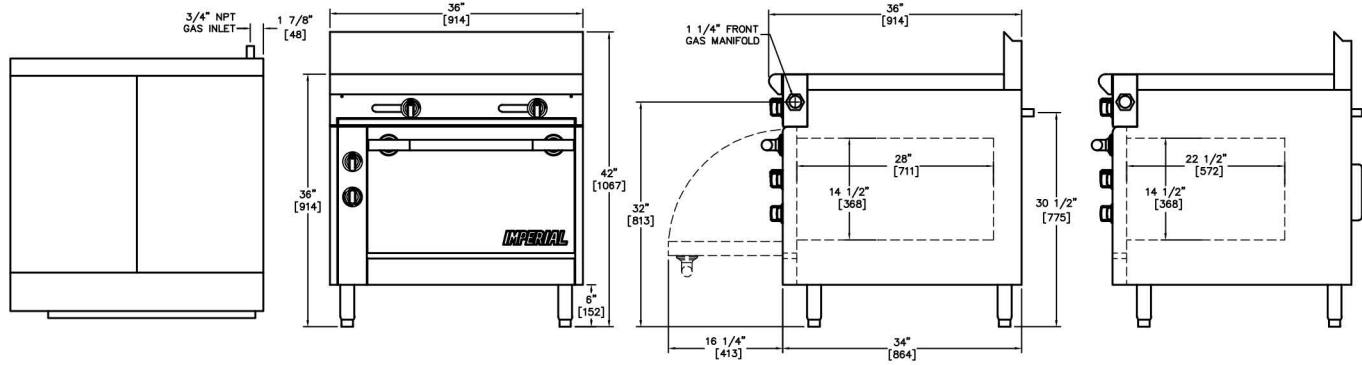
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

©2024 Imperial Commercial Cooking Equipment Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates

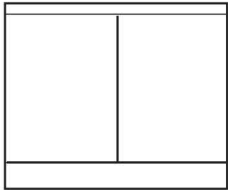


GAS

SPEC SERIES | HOT TOPS



TWO 18" EVEN HEAT HOT TOPS



MODEL	GAS OUTPUT		GRIDDLE TOP WIDTH	SHIP WEIGHT	
	BTU	KW		KG	LBS
IHR-2HT	120,000	35	TWO 18" (457 MM)	345	610
IHR-2HT-C	115,000	34	TWO 18" (457 MM)	372	670
IHR-2HT-XB	80,000	23	TWO 18" (457 MM)	268	440
IHR-2HT-M	80,000	23	TWO 18" (457 MM)	189	335

EXTERIOR

- Sleek European styling with wide radius ledge and optional high shelf
- Welded and polished stainless steel seams
- Enclosed front 1-1/4" (32 mm) manifold
- Common ledges, backguards and shelves are available as options for a seamless, professional look
- Large 5-1/2" (140 mm) stainless steel landing ledge
- Unique cast aluminum control knobs feature a heat protection grip
- 6" (152 mm) high 2-1/2" (64 mm) diameter heavy duty legs with adjustable feet
- One year parts and labor warranty

OPTIONS AND ACCESSORIES

- Heavy duty stainless steel backguards
- Salamander or Cheesemelter Infra-red Broilers
- Reinforcement channels for mounting cheesemelter/salamander
- Stainless steel common front landing ledge 54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Stainless steel interior and double doors on open cabinet base
- Stainless steel center shelf in open cabinet base
- Extra chrome racks
- 1-1/4" rear gas connection batteries up to 600,000 BTU (176 KW)
- Gas shut off valve, 3/4" or 1-1/4", N.P.T.
- Gas pressure regulator, 3/4" or 1-1/4", N.P.T.
- Quick disconnect and flexible gas hose, 3/4" or 1-1/4", N.P.T.
- 6" (152 mm) casters

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19 MM)

CONVECTION OVEN ELECTRICAL REQUIREMENT		
VOLTAGE	PHASE	AMPS
120	1	6

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

Dimensions:

36" w x 38" d x 36" h* (914 x 965 x 914 mm)

* to cooktop

Notes:

"C" specifies (1) 26-1/2" (673 mm) Convection Oven
 "M" specifies Modular, Counter Top Model
 "XB" specifies (1) Cabinet Base
 "HT" specifies Hot Top

Crated Dimensions:

38-1/2" w x 41" d x 35" h (1003 x 1041 x 889 mm)

Measurements in () are metric equivalents.



1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

©2024 Imperial Commercial Cooking Equipment | Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates